

**Apple Pie** Ist I

3 C flour  
3/4 tsp. bak

Sift dry ingredients together twice. Cut in short milk one tablespoon at a time, mixing well after

**Filling:**

## 3/8 tsp.

2 T butter  
Sift dry ingredients. Peel and chop apples into

REPORTS ON THE PROGRESS OF THE

2 C diced, unpeeled apples  
1/2 C chopped walnuts

Combine all in gradients, toss well coated with dressing. Add salt and pepper to taste. Chill before serving.

Blend all ingredients well.

(9 serving)

Place apples mixed with sugar and cinnamon in the bottom of a 13" x 9" x 1 7/8" baking pan. Combine brown sugar and

8 medium sized apples  
1/2 C water

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1 T canola oil  
2 C chopped onion



3/4 apple juice  
1 tsp. dried thyme, crushed

1/4 tsp. freshly ground black pepper  
In a large saucpan heat the oil over

100% *in situ* (100% *in situ*)

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100	100

*Handle with care!*

Handled and stored properly, unbruised apples have a storage life

- Handled and stored properly, unbruised apples have a storage life of 90 days or more. Follow these suggestions for getting the most out of your apples:





# Connecticut Apples

## August

### GingerGold

Sweet, tangy and juicy. Round with a smooth green-yellow skin that has a slight red blush. Discovered in 1969 in a Virginia orchard. Possible cross between a Golden Delicious and a Pippin. Ripens mid-August.



### Jersey Mac

Bright red with yellow highlights. Good eating apple with aromatic, medium-firm flesh. Introduced in 1971. Ripens mid-August.

### Paulared

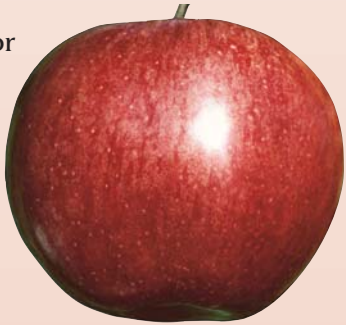
Solid red, with tart flavor. Equally good for cooking and eating. A relatively new apple (1968). Ripens in late August.



## September

### Macoun

With their wine-red color with gold accents, Macouns are highly regarded for their aroma and sweet-tart, juicy flavor. Excellent for snacks and desserts and good for all culinary uses. Developed in 1909 from Jersey Black and McIntosh parents. Ripens in mid-September.



### McIntosh

Especially juicy, slightly tart, and the most aromatic of all apples, with two-toned red and green skin. McIntosh is the quintessential New England apple, excellent for every use. Discovered as a chance seedling in 1870, the "Mac" accounts for nearly two-thirds of a total New England apple harvest of more than five million bushels. Ripens early September.



### Gala

Red-orange, with yellow stripes. A sweet crisp flavor and texture. Very good for salads and sauces. Introduced in 1934. Ripens in late September.



## September

### Cortland

A larger apple good for baking, with a deep, purple-red color. Moderately juicy and fairly sweet. Their white flesh doesn't brown when sliced so Cortlands are a standout for fruit salads, dipping in toppings, or eating with a plate of sharp cheddar cheese. Developed in 1898, a cross between a McIntosh and Ben Davis. Ripens late September.



### IdaRed

Bright golden red. Their tangy taste mellows at maturity. Excellent for snacks and all culinary uses. Developed in 1942. Ripens in late September.



### Empire

Deep red skin brushed with gold and green. The Empire is mildly tart-sweet and has juicy firm white flesh. A high-quality dessert apple, good for all culinary uses. A newer variety introduced in 1966 from McIntosh and Delicious parents. Ripens late September.

### Pippin

Green with yellow highlights. Tangy sweet. Best for cooking and baking. Dates back to 1700. Ripens in September.

### HoneyCrisp

Deep red over yellow skin. Produced from a 1960 cross of Macoun and Honeygold. Exceptionally crisp and juicy texture. Its flesh is cream colored and coarse. A large apple excellent for desserts. Ripens late September.



### Spartan

Red and green skin. Juicy, tart-sweet taste is good for snacks and salads. Introduced in 1936. Ripens in late September.



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## October

### Fuji

Red blush with green and yellow stripes. Crisp, firm, juicy flesh. Developed in Japan in 1939. Ripens in October.

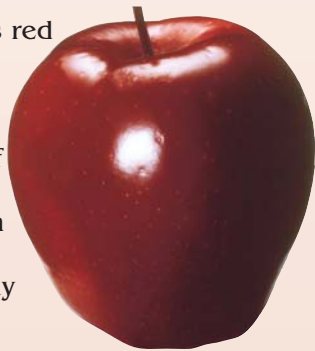


### Jonagold

Bright red with gold. Crisp and juicy, Jonagolds are good fresh, in salads, and for cooking and baking. Introduced in 1968 from Golden Delicious and Jonathan parents. Ripens early October.

### Eastern Red Delicious

The unique shape of this red apple tapers to a five-knobbed base. Sweet, tender and juicy. Best for crunching out of hand and in fruit cups and salads. Developed in 1872, Red Delicious is America's most plentifully grown apple. Ripens early October.



### Golden Delicious

Golden or light-green, with pink blush. Tender, mellow, sweet. Wonderful fresh and in salads. Developed in 1912. Ripens in October.

### Rome

A medium large, bright red, round apple with a slightly tart taste. Rome is considered one of the finest baking apples available. First propagated from seed in 1828. Ripens mid-October.



### Liberty

Green-yellow skin with a red semi-stripe. Flesh is cream-colored, sweet and juicy. Introduced in 1978, a cross between a Macoun and Purdue. An all-purpose apple. Ripens in early October.

### Crispin (Mutsu)

Greenish yellow to yellow. Good for cooking. Introduced in U. S. in 1968. Ripens mid October.



### Baldwin

Pale greenish-yellow flushed with purplish-brown. Juicy, with trace of sweetness. Stores extremely well. Developed in Massachusetts in 1740. Ripens mid-October.

### Northern Spy

Large red and green skin, spicy tart flavor. A favorite for apple pies. Developed in 1800. Ripens late October.